

AUTUMN MENU CLASSIC

A carefully curated three-course menu inspired by the finest seasonal ingredients, with your choice of main course.

CELERIAC & VENDACE ROE

Warm smoked celeriac, vendace roe, sour cream, thyme, caramelized sunflower seeds & browned butter

Rabl Riesling
LANGENLOIS, ÖSTERIKE

CHOICE OF

SWEDISH SHOULDER STEAK

Grilled Amadine potatoes, cauliflower purée, roasted garlic, thyme, marinated broccoli & pepper sauce with Swedish whisky

VEGETARIAN OPTION

Porcini mushroom & bean croquettes

Hahn Pinot Noir
CALIFORNIA, USA

ARCTIC CHAR

Potatoe purée, foamed mussel sauce, silver onion, parsley, green beans & crisp potatoes

Chablis Sainte Claire
BOURGOGNE, FRANKRIKE

ALMOND & RASPBERRY

Soft almond cake, homemade vanilla ice cream, fresh raspberries & raspberry cream

Moncucco Moscato d'Asti
PIEMONTE, ITALIEN

SEK 495 PER PERSON

WINE PAIRING — SEK 455 PER PERSON